Center for Meat Processing Technology

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Background

Established in 1991 for the development of new meat products and processing technologies.

The center has successfully commercialized its patented technology for the ultra-high temperature pasteurization of meat surfaces and has graduated.

Technologies

 Ultra-High Temperature (UHT) pasteurization of meat surfaces.



- Low-fat lamb chops, beef steaks, pork chops, and bacon.
- Processing technology to reduce fat content of raw meat.
- Processing technology to bond meat to bone.
- Combining UHT with electron beam radiation technology to produce sterile meat products.
- UHT pasteurization combined with High-Temperature Aging (HTA) to produce tender steaks and roasts from the cheaper, less tender primal cuts of beef carcasses.

Center Highlights and Accomplishments

- Two license agreements with B.V. Holland (for EEC countries and Eastern Europe) and Agri-Products Inc. of Woods Cross, Utah (for U.S.A., Canada & Mexico) have been signed for the use of UHT processing and marketing, creating a significant revenue stream in terms of royalties for USU.
- A license agreement for South America and the Pacific Rim is currently under negotiation.
- Production of UHT low-fat meat products began in Feb, 1996 at Bakker, Lekkerker, Holland (15,000lb/wk) and Feller's Pre-Cooked Meats, North Salt Lake (30,000lb/week)
- Currently USU holds four patents covering UHT pasteurization, bonding of meat to bone, and lowfat technology.
- * See newspaper article on page 52

Summary Data:

Current	Cumulative
1995-96 Award \$260,000	Awards
Matching Funds	Matching Funds
Patents Pending	Patents Issued
Patents Issued4	License Agreements
License Agreements2	Spin-off Companies.
Spin-off Companies	
Companies Assisted	
Industry Jobs	
Center Jobs	

\$1,030,860 \$2,415,576 \$2,415,576 \$2,415,576 \$2,415,576